

### COLLATIONS

(1 of each per person)

#### *Huître fraîche*

Freshly shucked oyster  
(Served naturally with lemon, piperade, shaved Comté  
add Oscietra caviar)

#### *Anchoie*

Olasagasti anchovy,  
cheese on toast

#### *Jamon croquette*

Blasquez Iberico Jamon and  
Manchego chese croquette,  
confit garlic aioli

### FIRST ENTREE

#### *Risotto au homard de Tasmanie*

Tasmanian Easter Rock Lobster risotto with truffled  
Pecorino and fennel tips

### SECOND ENTREE

#### *Soufflé de crabe gratiné au Comté (shared)*

Local Sand crab souffle, baked 18 months Comté cheese and silky bisque  
seasoned with Pastis

### FIRST MAIN

#### *Poisson du jour*

Oven baked coral trout served with braised organic young turnips, garden  
peas, roasted piquillo pil pil

### SECOND MAIN

#### *Canard rôti au coing braisé et panais*

Roast pasture fed north rivers duck breast, pressed confit leg, duck jus served with  
braised quince and parsnips

### DESSERT

#### *Pomme Granny Smith au Calvados (shared)*

Granny Smith apples cooked with Calvados ans spices, caramelised pastry  
sheets and apple yuzu sorbet

*Cheese plate for sharing available for \$36 (selection of 2 cheeses)*

*Wine pairing is available for \$75 per person - Premium  
matching*

*Wine pairing is available for \$125 per person - Deluxe matching*